

Chocolate Self-Saucing Pudding

**1 Cup of Self-Raising Flour $\frac{3}{4}$ Cup White Sugar
4 Tbls Cocoa 1 Teaspoon Vanilla
30g (1 oz) Butter $\frac{3}{4}$ Cup Brown Sugar
 $\frac{1}{2}$ Teaspoon Salt $\frac{1}{4}$ Cup Cocoa
 $\frac{1}{2}$ Cup Milk 1 $\frac{3}{4}$ Cups of hot Water
Walnuts (optional)**

Sift flour, salt and cocoa into a greased ovenproof dish. Add white sugar and mix well.

Stir in milk, vanilla, melted butter and walnuts. If too dry, add a little more milk. Stir until smooth.

Combine brown sugar and cocoa into separate bowl. Sprinkle over top of pudding.

Pour hot water carefully over the top. Bake in moderate oven 50 – 60 minutes.

Serve with vanilla ice-cream. Will keep for several days.

Serves 6